

RECEIVED

MAR 31 2003

TECH CENTER 1600/2900
PATENT

In the UNITED STATES PATENT and TRADEMARK OFFICE

APPLICANT: Lai, et al.	EXAMINER: Fubara, Blessing M.
SERIAL NO.: 09/905,022	ART UNIT: 1615
FILING DATE: July 13, 2001	DOCKET NO.: 6816.US.O1
TITLE: ENTERAL FORMULATIONS	I certify that this correspondence (along with any paper referred to as being attached or enclosed) is being deposited with the United States Postal Service with sufficient postage as first class mail addressed to the Assistant Commissioner for Patents, Washington, D.C., 20231 on the date shown below. <i>Wendy Detwiler</i> 3/20/03 Wendy Detwiler Date

Assistant Commissioner for Patents
Washington, D.C. 20231

AMENDMENTS TO THE CLAIMS:

Original claims 1-15 are presented below.

Please cancel claim 4.

Please amend claims 1, 3, and 11 as follows:

A1

1.(currently amended) A liquid nutritional formula comprising:

- a) a protein system which provides at least 16% of the total calories of said formula, in which said protein system contains
 - i. A source of caseinate protein, present in the quantity of about 40 w/w% to about 95 w/w%, based upon the total protein content of the nutritional, and,
 - ii. a stabilizing protein selected from the group consisting of ~~vegetable protein and whey~~ soy, corn, potato, rice and pea protein, in which said stabilizing protein is present in the quantity of about 5w/w% to about 60w/w%, based upon the total protein content of the nutritional;
- b) a source of fat providing at least 25% of the total calories of said nutritional;
- c) a source of carbohydrate providing at least 30% of the total calories of said nutritional, and;

A1
OS

d) at least 8 grams per liter of a source of fiber.

2.(original) The liquid nutritional of claim 1 in which said caseinate protein is selected from the group consisting of sodium caseinate, calcium caseinate and, hydrolyzed caseinate.

A2

3.(currently amended) The liquid nutritional according to claim 1 in which said ~~vegetable~~ stabilizing protein is soy.

4. (cancelled)

5.(original) The liquid nutritional according to claim 1 in which said protein provides from 16% to about 28% of total calories of said nutritional.

6.(original) The liquid nutritional according to claim 1 in which said caseinate is present in the quantity of from about 60 to 85w/w %, based upon the total protein content of the nutritional.

7.(original) The liquid nutritional according to claim 1 in which said stabilizing protein is present in the quantity of from about 15 to about 40w/w% based upon the total protein content of the nutritional.

8.(original) The liquid nutritional according to claim 1 in which said fat source provides from about 25% to about 50 % of total calories.

9.(original) The liquid nutritional according to claim 1 in which said carbohydrate provides from about 30% to about 60 % of total calories.

10.(original) The liquid nutritional according to claim 1 in which said fiber provides a source of fiber selected from the group consisting of soluble fibers and insoluble fibers.

A3

11.(currently amended) The liquid nutritional according to claim 1 in which said source of fiber is selected from the group consisting of gum arabic, carboxymethyl cellulose, guar gum, konjac flour, xanthan gum, alginate, gellan gum, gum acacia, citrus pectin, low and high methoxy pectin, ~~modified cellulose~~, oat and barley glucans, carrageenan, psyllium, soy polysaccharide, oat hull fiber, pea hull fiber, soy hull fiber, soy cotyledon fiber, sugar beet fiber, cellulose, corn bran and

A 3
cont

hydrolyzed forms of the listed fibers.

- 12.(original) The liquid nutritional according to claim 1 in which said nutritional has a caloric density of at least 1 kcal/ml to about 2 kcal/ml.
- 13.(original) The liquid nutritional according to claim 1 in which said fat source is selected from the group consisting of soy oil, olive oil, marine oil, sunflower oil, high oleic sunflower oil, safflower oil, high oleic safflower oil, fractionated coconut oil, cottonseed oil, corn oil, canola oil, palm oil, palm kernel oil and mixtures thereof
- 14.(original) The liquid nutritional according to claim 1 having a caloric density of at least 1.2 kcal/ml.
- 15.(original allowed) A method for reducing creaming in a nutritionally complete liquid formula comprising:
 - a. incorporating into said nutritional a source of protein including at least two different proteins,
 - i. in which one protein is a caseinate protein, present in the quantity of about 45w/w% to about 85w/w%, based upon the total protein content of the nutritional, and;
 - ii. a second protein is a stabilizing protein selected from the group consisting of soy protein and whey protein, in which said stabilizing protein is present in the quantity of about 15w/w% to about 55 w/w%, based upon the total protein content of the nutritional.